

# ✱ EXPLORE OUR SERVICES ✱





# \* CATERING FOR LOCAL EVENTS \*

## **A Seamless Addition to Your Event**

These thoughtfully prepared meal packages are designed to fit easily into your event—whether it's a workshop, class, meeting, or wellness gathering. We handle the food so you can stay focused on hosting. Your guests will feel nourished, cared for, and well-fed.

## **What's Included?**

Menus are built around what's fresh and in season, sourced from local farms. Each setup includes clean, minimal signage and fresh florals to bring beauty and intention to the space. All serveware is compostable or recyclable—so cleanup stays easy, and the impact stays light. Price includes chef grocery sourcing, ingredient cost, meal preparation, and packaged delivery.





## ✱ CATERING FOR LOCAL EVENTS: CONT. ✱

### APPS FOR ALL \$25 pp

Platters filled to the brim with 2 different types of appetizers for your guests

Choose 2

GRILLED SHITAAKE BITES | cashew cream & white sesame seeds | flower

PITA BITES | mini pita bread | whipped white bean spread | black sesame seeds | flower

EGGPLANT PARM BITES | mini eggplant parms | tomato basil dollop | basil garnish | flower

SEASONAL CROSTINI BITES | rotates each season ~ inquire with Chef

Bounty Boxes - *Choose one of the following for the entire group. Chef will adapt the selected meal to meet special dietary needs.*

### BOUNTY BOX \$30 pp

Individual meals packed in recyclable boxes or plated grab-and-go style.

- *Seasonal Grazing Box* — fruit, vegetables, nuts, cheese, pickles, honey or chutney, edible flowers, herbs | your choice of salami, prosciutto or a plant-based option

- *Italian Ciabatta Sandwich* — crusty ciabatta, fresh arugula, ripe tomato, creamy mozzarella, pickled red onion, finished with a drizzle of balsamic glaze + extra virgin olive oil | your choice of salami, prosciutto or a plant-based option

-Side Options (Included with Sandwich)

1. Sea Salt Chips

2. Side Salad with Homemade Italian Dressing

### GATHERED GRAZE \$40 pp

Help-yourself grazing boards served on recyclable platters with compostable tongs and honey sticks. **Includes:** Seasonal fruit & vegetables, cheeses, nuts, dips, pickles, chutney, honey, crostini, crackers, edible flowers, herbs | your choice of salami, prosciutto or a plant-based option

### SEASONAL SPREAD \$77 pp

Buffet-style setup with one appetizer and one main dish. Served on recyclable platters with compostable serve ware. Choose one of each option for the entire group. Chef will adapt the selected meal to meet special dietary needs.

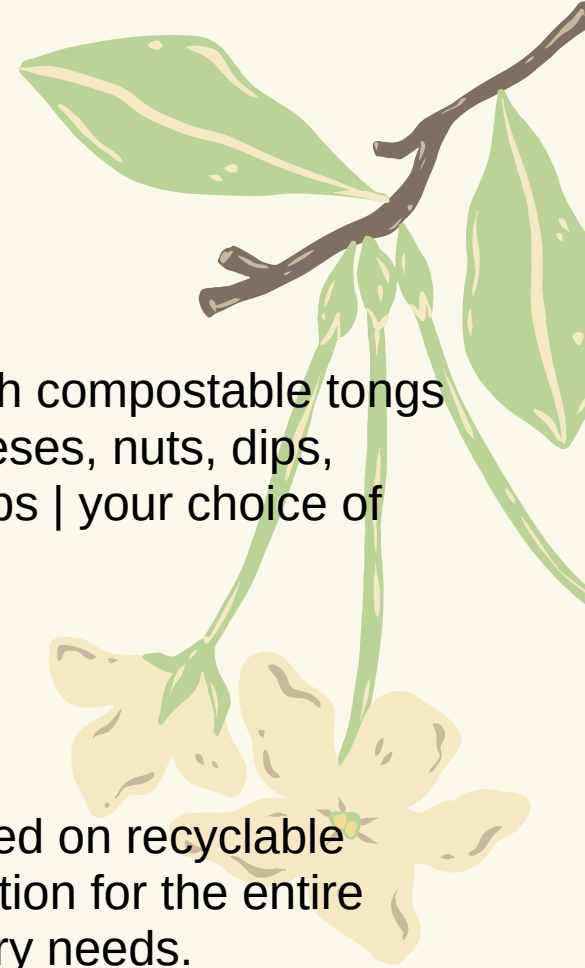
Choose one appetizer:

- Cherry Tomato Skewers | Buffalo Mozzarella & Basil
- Goat Cheese Crostini | Hot Honey & Rosemary
- White Bean Crostini | Sage & Lemon Zest
- House-Made Focaccia Bites | European Butter & Extra Virgin Olive-Oil Drizzle

Choose one main dish:

- Mediterranean Chicken w/ Tzatziki | Grilled Cherry Tomatoes on the Vine & Roasted Mushrooms | Market Greens w/ Citrus & Herb Vinaigrette
- Eggplant Parmigiana Stacks | Grilled Zucchini & Yellow Squash | Market Greens w/ Chefs Secret Peperoncino Vinaigrette
- Cauliflower Steaks w/ Romesco Sauce | Grilled Asparagus & Peppers | Fresh Tomato & Cucumber Salad

✧ **15% catering service fee applies to all**



# ✱ PERSONAL CHEF | HOME MEAL PREP ✱

## A PERSONAL CHEF | COOKING FOR YOU IN YOUR HOME - WEEKLY OR BIWEEKLY

AVAILABILITY WEEKLY OR BIWEEKLY - PREP TIMES VARY FROM TUESDAY-THURSDAY. EACH VISIT INCLUDES ROTATING SEASONAL MENU ITEMS, IN-HOME MEAL PREPARATION & CLEAN-UP. FRESHLY MADE MEALS ARE LABELED & STORED WITH REHEATING INSTRUCTIONS AS NEEDED. CUSTOM MENU PLANNING ALSO AVAILABLE FOR ADDITIONAL FEE. AN ADDITIONAL LUNCH OR DINNER SERVED FRESH THAT NIGHT ALONGSIDE THE PREPPED MEALS IS \$70 FOR 2 SERVINGS - SPECIAL RATE FOR MEAL PREP CLIENTS. *FIRST MEAL PREP INCLUDES COMPLIMENTARY FRESH MEAL!*

### ✧ IN HOME PERSONAL CHEF SERVICE \$210/WEEK

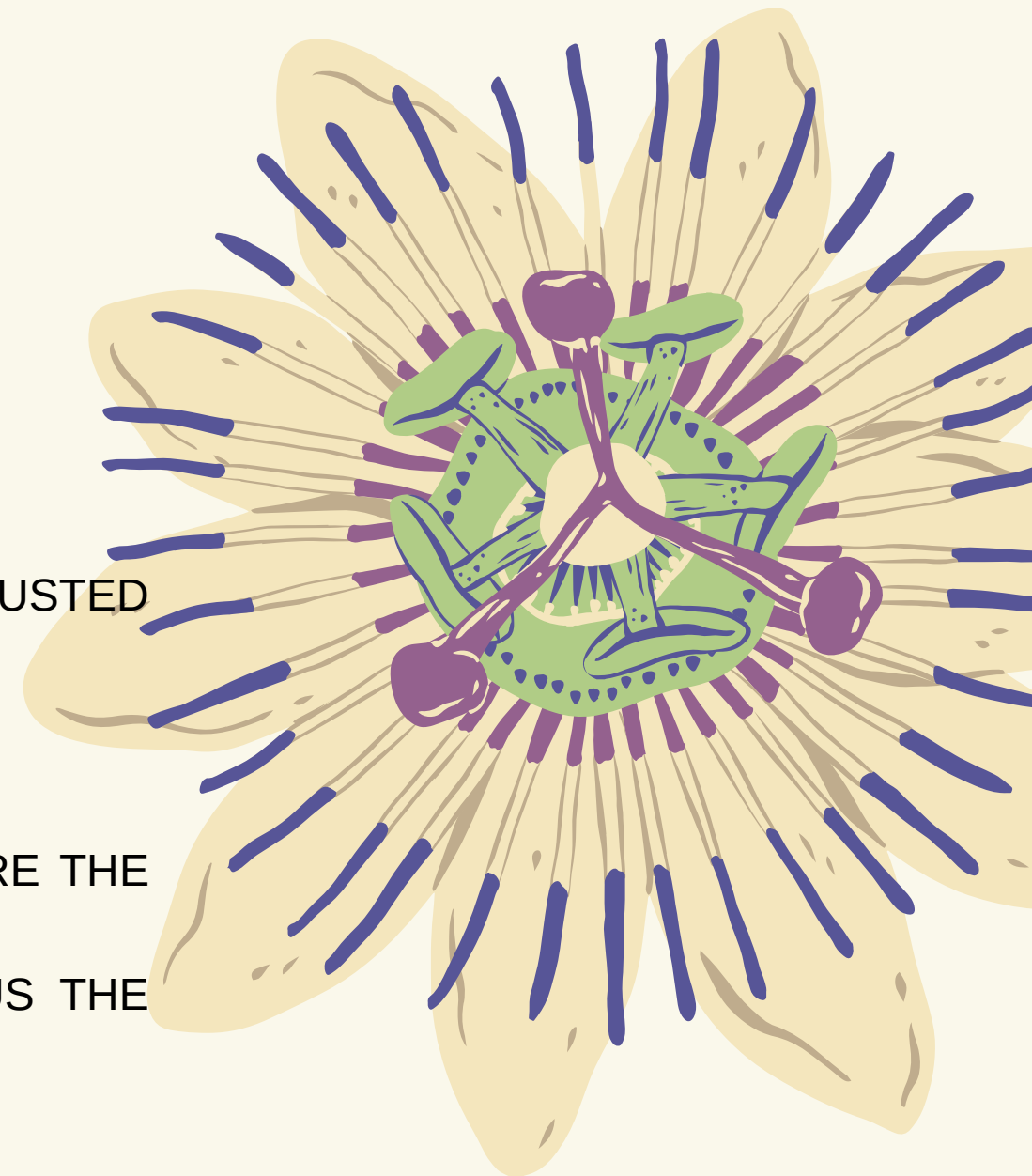
- 1 VISIT PER WEEK
- 3 MEALS, 2 SERVINGS EACH (6 TOTAL SERVINGS)
- OPTIONAL ADDITIONAL FRESHLY MADE LUNCH OR DINNER AVAILABLE WHILE CHEF IS ON SITE PREPPING
- IDEAL FOR THOSE WHO NEED MEAL SUPPORT WEAVED THROUGHOUT THE WEEK!
- ALL DIETARY NEEDS WELCOME AND WEAVED INTO YOUR CRAFTED MENU

✱ MEAL COUNT IS FIXED AS A MINIMUM - INQUIRE FOR ADDITIONAL SERVICES SUCH AS HIGHER MEAL COUNT

✱ EACH VISIT INCLUDES 3 MEALS WITH 2 SERVINGS EACH (6 TOTAL). MEALS INCLUDE A MAIN AND SIDE, ADJUSTED FOR YOUR DIETARY NEEDS

### GROCERY OPTIONS

1. CLIENT-PROVIDED: YOU'LL RECEIVE A CUSTOM LIST IN ADVANCE AND GATHER THE INGREDIENTS BEFORE THE VISIT OR
2. CHEF-SOURCED: CHEF SHOPS AND SOURCES ALL INGREDIENTS FOR A FLAT \$25 SOURCING FEE PLUS THE GROCERY COST (RECEIPT PROVIDED)





# ✱ PRIVATE DINING ✱

## INCLUSIONS

CHEF TRAVELS TO LOCAL FARMS SOURCING PRODUCE FOR YOUR DINING EXPERIENCE. CHEF PREPARES THE MEAL IN YOUR KITCHEN, INTRODUCES THE MEAL COMPONENTS WITH A TALK ON SEASONALITY, AND STAYS FOR CLEAN UP AND CONCLUDES AFTER A COMPLIMENTARY DESSERT SERVICE. SURPRISE DESSERT! COMMUNAL STYLE DINING. ARTFUL SIGNAGE & DECORATIVE FLORALS IN THE SERVICE AREA ARE PROVIDED. PERFECT FOR PRE-WEDDING FESTIVITIES, BDAYS, OR ANY CELEBRATION AROUND THE TABLE. HONORING THE BOUNTY OF THE SEASON - TOGETHER.

### ✧CHOOSE HORS D'OEUVRE:

*ITALIAN VACAY BITE:* MULTI-COLORED CHERRY TOMATO, MOZZ & BASIL SKEWERS & AGED BALSAMIC GLAZE

*THE BITE:* GOATS CHEESE, HOT HONEY & SAGE CROSTINI

*FOREST BITE:* BAKED BRIE, MAPLE WALNUTS & ROSEMARY CROSTINI

*GOLDEN BITE:* GRILLED CHICKEN SATAY SKEWERS & PEANUT SAUCE DRIZZLE

### ✧CHOOSE MAIN MEAL:

*WHOLESOME TABLE (VEGAN):* CAULIFLOWER STEAKS WITH ZHOUG | VEGETABLE PURÉE | FRESH TOMATO & CUCUMBER SALAD | FARMERS MARKET GREENS WITH CREAMY SPICY CASHEW DRESSING

*CHEF'S TABLE (VEGETARIAN):* CREAMY LEMON BUCATINI OR TAGLIATELLE | FRIED SAGE | PANCETTA | HOUSE-MADE ROSEMARY FOCACCIA | ROASTED BROCCOLINI | FARMERS MARKET SALAD | GARLIC VINAIGRETTE

*GRATEFUL TABLE:* EGGPLANT PARMIGIANA STACKS | PINE NUT PESTO | HOUSE-MADE ROSEMARY FOCACCIA | ROASTED ZUCCHINI | FINELY CHOPPED ANTIPASTO SALAD | PEPPERONCINO DRESSING

*HERBACEOUS TABLE:* THAI RED CURRY MARINATED & GRILLED CHICKEN | VEG | HERBS | MANGO (SEASONAL) | GHEE & HERB JASMINE RICE | WHITE ORCHIDS | BIRDS EYE CHILI | DECONSTRUCTED SUMMER ROLL SALAD | CRUNCHY PEANUT DRESSING

*VACATION TABLE:* FLAME-GRILLED & HERBY MEDITERRANEAN CHICKEN | ICE COLD TZATZIKI | CCF PITA - CORIANDER-CUMIN-FENNEL | POMEGRANATE GLAZED ROASTED SEASONAL VEGETABLES WITH POM ARILS | FARMERS MARKET SALAD | GARLIC VINAIGRETTE

*GROTTO TABLE:* PAN-SEARED WILD-CAUGHT FISH | SUNBURST TOMATO PAN SAUCE | ROASTED HERBY BABY POTATOES | SAUTÉED GREENS WITH GARLIC & YUZU - FARMERS MARKET GREENS WITH CREAMY SPICY CASHEW DRESSING



## PRIVATE DINING SERVICE: \$115 PP

- ✧ A 15% SERVICE FEE APPLIES TO SERVICE
- ✧ CLIENT COVERS THE GROCERY COST FOR SEASONAL PROVISIONS, SUPPORTING LOCAL FARMS & RECEIVING THE FRESHEST PRODUCE
- ✧ SEASONAL PROVISIONS COST: 5-8 GUESTS: \$150 | 9-12 GUESTS: \$250 | FISH DISH + \$7 PP



# ✱ GRAZING BOARD WORKSHOPS ✱

## OUR SIGNATURE WORKSHOPS | NOW IN YOUR HOME!

FARM TO TABLE - WE SOURCE THE GOODS & TRAVEL TO YOUR HOME WITH ALL INGREDIENTS & EQUIPMENT | NO NEED TO DO ANYTHING BUT HAVE YOUR PREFERRED TABLE/CHAIRS READY!

✧ CLASS INVESTMENT: \$90 PP ✧ 15% SERVICE FEE APPLIES



## CREATE UNFORGETTABLE MEMORIES

HANDS-ON, CHEF-LED CLASSES WHERE YOU'LL LEARN TO CREATE STUNNING GRAZING BOARD CREATIONS ~ USING LOCAL, SEASONAL INGREDIENTS! A FUN, INFORMATIVE AND DELICIOUS EXPERIENCE FOR FRIENDS, GATHERINGS, OR SPECIAL EVENTS. THE PERFECT GROUP ACTIVITY.

GUESTS ARE WELCOMED WITH A MOCKTAIL AND SMALL BITE | CONCLUDES WITH A LARGE ARTFULLY CRAFTED BOARD TO ENJOY FOR DINNER. WORKSHOP INCLUDES A FARMERS MARKET GUIDE AND SMALL GIFT.

NEW SKILLS & STYLING TIPS LEARNED FOR FUTURE BOARD BUILDING.



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# LET'S CONNECT

